

SUNDAY LUNCH //



all served with roast potatoes,
leek gratin, greens, celeriac puree,
yorkshire puddings & bottomless gravy

ROAST SIRLOIN OF BEEF // £19
roasted over wild cherry wood, served pink

ROAST LOCAL PORK BELLY // £18
crispy crackling & orchard sauce

SLOW COOKED LAMB SHOULDER // £19
fresh mint sauce

ROAST DUCK // £20
roast breast, crispy leg, five spice

NUT ROAST // £17
roasted squash, chickpeas, nuts, herbs & quinoa
with mushroom gravy

HOUSE CUTS //

large cuts for two to share,
cut fresh everyday and will vary in weight
all served with sunday lunch trimmings

CHÂTEAUBRIAND // £12.00 per 100g
the prized cut from the fillet,
exceptionally tender and lean

TOMAHAWK // £7.00 per 100g
the "dinosaur" steak, grilled on the
bone for maximum flavour, best served
medium to medium rare

PORTERHOUSE // £7.00 per 100g
two steaks in one, sirloin and fillet,
cooked on the bone

Most of our dishes can be tailored to cater for
any allergens please ask for guidance